

# CASA ROMANA

## ITALIAN RISTORANTE

★★★★★ SINCE 1993 ★★★★★

### APPETISERS SHARE WITH FRIENDS & GET YOUR TASTE BUDS TINGLING

MIXED ITALIAN OLIVES (V, GFO*)	6.95
Marinated with garlic & roast peppers with toasted garlic bread, balsamic & EVO oil dip	
CHEESY DOUGH STICKS (V, VGNO)	6.85
Soft dough sticks buttered with garlic butter baked under mozzarella with a tomato dip	
HAND STRETCHED GARLIC PIZZA (V, VGNO) <i>ORIGINAL &amp; BEST</i> (garlic & tomato; 6.50) PLAIN 6.50, PESTO nut-free & vgn 7.25 TOMATO OR PLAIN WITH CHEESE 7.95 PESTO & CHEESE 8.25	
TOASTED GARLIC BUTTER FOCACCIA SLICES (V, VGN, GFO*) 5.25 TOMATO 5.30 CHEESE 6.45 PESTO nut-free, Vegan pesto 5.55 TOMATO & CHEESE 6.75 PESTO & CHEESE 6.95	

### STARTERS INDIVIDUAL OR SOME AVAILABLE AS SHARING PLATES FOR 2-4 PEOPLE

POLLO PICCANTE (GFO*)	8.25
Our original spicy chicken & tomato ragu baked under cheese with garlic bread to dip in (14.95 Sharer)	
GOAT'S CHEESE 'AL FORNO' (V, GF)	8.20
Goat's cheese baked with sweet onion relish and drizzled with honey & balsamic	
ANTIPASTO (GFO*)	9.95
Traditional starter with prosciutto, Dolcelatté, salami, olives, chorizo, garlic bread & dip (18.50 Sharer)	
ARANCINI (V, VGNO, GF)	7.95
Deep-fried breadcrumb cheesy Sicilian risotto balls, rocket, parmesan & tomato sauce	
GNOCCHI CLASSICO (V)	8.50
Soft, velvety potato gnocchi, butter, sage leaves & parmesan; traditional & so, so tasty! (or 13.95 Main)	
BUDINO NERO	7.95
Breaded black pudding, red onion marmalade & honey mustard sauce	
GAMBERONI (GFO*)	9.95
Peeled King Prawns with chilli & paprika spiced N'Duja paste on toasted garlic focaccia	
SPIEDINI DI POLLO (GF)	9.25
Little Chicken 'speared' kebabs in our delicious garlic butter sauce	
MELENZANE RIPIENI (VGNO, GF)	7.95
Stuffed char-grilled aubergines with a cheesy risotto filling baked with tomato & cheese (14.65 Sharer)	
BRUSCHETTA CLASSICO (VGN, GFO*)	7.55
Toasted focaccia topped with tomato & red onion 'salsa', rocket and a drizzle of basil oil	
BRUSCHETTA FORZA (VGN, GFO*)	7.55
Toasted focaccia topped with our full flavoured garlic, olive & sun-dried tomato spread	
SEAFOOD MEDLEY (GFO*)	10.75
Peeled King Prawns, mussels, soft calamari, garlic, tomato & white wine with garlic bread (18.95 Sharer)	
MOZZARELLA IN CARROZZA (GF)	7.75
Tasty parcels of mozzarella in a GF crumb, deep-fried and served with a tomato dip (12.95 Sharer)	

**PLEASE NOTE:** V= vegetarian VGN= Vegan/dairy free VGNO= Vegan/dairy free Optional DF= Dairy Free GF= non-gluten friendly GFO= Gluten Free Optional\* (\*swap to our GF focaccia for a small surcharge)

**Food Allergies? If you have any, inform us when ordering.** We're allergy aware & can adapt most dishes.

Please ask if you would like to see our specialist **Gluten Free or Vegan/Dairy Free menus**

## CHEF'S RECOMMENDED HOUSE SPECIALS

<b>POLLO N'DUJA (GF)</b>	16.95
Tender chicken breast strips sauteed in a spiced N'Duja sausage & pancetta sauce with arborio rice	
<b>PASTA DELLA CASA; Our House pasta &amp; 'Best Pasta' finalist in the PAPA awards;</b>	17.85
Tender minced Lamb ragu with aubergine, tomato, a little chilli, olives, garlic, parmesan & pappardelle	
<b>POLLO AL AGLIO (GF)</b>	16.95
Chicken breast strips & pancetta in a delicious garlic butter sauce on a bed of aromatic roast veg risotto	
<b>PORK MEDALLION</b>	16.75
Slow roasted in prosciutto with breaded black pudding, honey mustard sauce, garlic creamed potatoes	
<b>CHICKEN VAL D'OSTANO (GF)</b>	17.55
Chicken breast, cream & mushrooms baked under prosciutto & Fontina cheese, with veg & potatoes	
<b>KING PRAWN THERMIDOR (GFO)</b>	18.75
Peeled King Prawns in mushroom, brandy, mustard & cream sauce with spaghetti (GF with rice/mash)	
<b>PENNE PEPE NERO</b>	18.95
Penne pasta in a creamy black pepper sauce with sautéed slices of prime steak, onions & mushrooms	
<b>PAPPARDELLE DELLO CHEF (GFO)</b>	17.25
A delicious chef's favourite of chunky pulled pork, chorizo, peppers and paprika ragu with pasta ribbons	
<b>RISOTTO SPAGNOLA (GF)</b>	18.75
'Spanish' risotto with chicken, peeled King Prawns, chorizo, red onions, peppers, paprika, garlic & olives	
<b>SALMON FILLET (GF)</b>	18.45
In a creamy King Prawn & tomato sauce with a dash of Sambuca, with spinach, vegetables & potatoes	

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### SIDES & EXTRAS *(most are available Gluten-Free or as a Vegan option, just check when ordering)*

LOADED CHIPS 7.95; Cheesy Carbonara, Cheesy Pepperoni or Dirty Vegan (onion, mushrooms & 'cheese')  
Dressed Salads; Mixed/green/tomato 5.90 Seasoned chips 4.95 Cheesy gratin pots 5.95 Garlic gratin pots 5.45  
Spinach, onion & garlic 4.55 Onion & mushrooms 4.45 Vegetables & potatoes 4.95 Creamy Garlic Mash 4.95  
Garlic Mayo 1.40 Homemade Pesto (VGN & nut-free) 1.60

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### PIZZAS

48 hour fermented & hand stretched 10 inch unless stated. Also available smaller with salad for the same price.  
XL 12 inch bases are £3.45 extra. We also have 10" Homemade GF/Vgn pizza bases (1.65) or Dairy Free cheese (1.90)

<b>PIZZA N'DUJA</b> Thin XL base, garlic, tomato sauce, pepperoni, salami, N'Duja paste, cheese & an egg	16.25
<b>PIZZA MARGHERITA</b> tomato, mozzarella & oregano 10.50 (or 12.30 with up to 3 extra toppings)	
<b>RICCARDO</b> spiced chicken ragu, olives, cheese, garlic, more chicken & mascarpone, this is fully loaded!	13.45
<b>PIZZA PER VOI (VGN)</b> Vegan Margherita with dairy free 'cheese' & two extra toppings included	12.55
<b>PIZZA PESCATORE</b> Garlic butter, tomato, mozzarella, prawns, mussels, calamari & anchovies	13.65
<b>PIZZA GUSTO (VGN)</b> XL thin base, roasted peppers, garlic, red onions, aromatic spices & olives with dairy-free cheese & rocket. Not Vegan? Have it with mozzarella (also available GF but 10" at no extra cost)	14.95
<b>PIZZA TOTO</b> A classic combination of Prosciutto ham, Dolcelatté blue cheese & olives with wild rocket	13.55
<b>PIZZA QUATTRO (V)</b> Pesto, tomato and four cheese pizza finished with wild rocket & parmesan	13.65
<b>CALZONE</b> Stuffed with ham, mozzarella & pepperoni <i>OR</i> Vegetarian. Both with salad. 1/2 hour bake time	15.45
<b>PIADINA;</b> Filled, folded cheese & garlic flatbread with dressed salad 11.45. Add a side of seasoned chips for £2.95. Choose from: <b>CHICKEN &amp; CHORIZO PIADINA</b> or <b>MUSHROOM PIADINA</b> (vegan, with dairy-free cheese)	

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### EXTRA TOPPINGS;

Anchovies, salami, chorizo, bacon, egg, chicken, ham, mushroom, pepperoni, pineapple, N'Duja, spinach, tuna, olives & aubergine £1.40 each. Prosciutto, Sun-dried tomato, Calamari, Prawns, Cheddar, Mozzarella, Goat's or Blue cheese £1.90 each. King Prawns £6.50 Crushed garlic 45p Chilli 40p Mussels, Bolognese 1.60 Capers, jalapenos, onion, sliced tomato, sweetcorn, peppers, garlic butter/oil 90p each *NB. There is £1.25 charge for the kitchen 'splitting' meals*

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## PASTA & RISOTTO DISHES

*(SWAP TO GF PASTA FOR 1.50. MOST DISHES CAN BE MADE SMALLER IF REQUIRED OR XL FOR 3.45 IF YOU WISH?)*

**RISOTTO ARROSTO (VGN, V, GF)** 13.55

Creamy, aromatic risotto with roasted Mediterranean veg & pesto. Not Vegan? Add goats cheese 1.90

**PENNE SALUMIERI** 13.65

A rustic, chunky ragu with beef, olives, pepperoni, bacon, salami, red wine & garlic baked under cheese

**SPAGHETTI CARBONARA (VGNO)** 12.55

Tossed in cream, smoked bacon, parmesan & white wine. Add chicken or mushrooms for 1.40

**LASAGNE AL FORNO** 14.65

Classic Bolognese lasagne baked under bechamel & mozzarella, served with side salad or garlic bread

**TAGLIATELLE BASILICO (VGNO)** 12.25

Simple but tasty dish of tomato, parmesan, butter, lots of basil and a few olives. Why not add prawns?\*

**RISOTTO CALABRESE (V, GF, VGNO)** 12.95

Cheese & broccoli risotto with pesto, goats cheese & spinach. Vegan? We can leave out the cheese

**PENNE POSITANO** 13.65

Tossed in a delicious sauce of cream, white wine, pancetta, chicken, onions & a dash of white balsamic

**SPAGHETTI AGLIO, OLIO, PEPPERONCINO (VGN)** 11.45

Simply tossed with garlic, olive oil and chilli & enjoyed throughout Italy. Not Vegan? Add bacon 1.40

**PENNE AL FORNO** Baked creamy chicken & sweetcorn pasta, bubbling mozzarella & mascarpone 12.95

**GNOCCHI CLASSICO (V)** soft potato gnocchi, butter, sage leaves & parmesan; traditional & so tasty! 13.95

**CHICKEN RISOTTO (GF)** Creamy, buttery risotto with chicken, onion, peppers & mushrooms 13.65

**PENNE PIZZAIOLA (VGN)** 12.45

Robust sauce with tomato, olive, garlic, red wine and capers. Add chilli too for an extra kick if you like?

**SPAGHETTI SYMPHONY** 15.95

Smoked salmon, peeled prawns & broccoli in a buttery, garlic & white wine sauce and a little chilli

**CREPELLE (V, GF)** Spinach, sun-dried tomato & goats cheese wrap baked with tomato & cheese 12.45

**SEAFOOD TAGLIATELLE;** Peeled king prawns, tender calamari, mussels, smoked salmon, tomato, garlic, wine & a just a hint of chilli. Delicious! (if you're Coeliac, you can enjoy it as risotto instead?) 19.25

**CANNELLONI (VGNO)** 13.65/

Enjoy our original beef & spinach, baked in tomato with mozzarella or our Vegan Mushroom Cannelloni 13.95

**PAPPARDELLE PESTO** 13.45

Delicious pesto & cream sauce with broccoli, smoked pancetta, parmesan, olives & a hint of chilli.

**TAGLIATELLE N'DUJA (Pronounced EN-DOO-YA)** 13.25

Meaty, spicy sauce with N'duja, pancetta, onion, tomato & red wine (like it very hot? add more chilli)

**SPAGHETTI ARRABIATA (V, VGN)** 12.55

Arrabiata means angry; spicy tomato, pesto & onion sauce. Not vegan? Add chicken or bacon for 1.40

**POLPETTE CLASSICO** 14.50

Large meatballs with traditional Cumberland sausage in rosemary, garlic & tomato sauce with spaghetti.

**POLPETTE AGLIO** 14.50

Our large, tasty Cumberland sausage meatballs in a creamy garlic and white wine sauce with spaghetti.

**RISOTTO PICCANTE (GF)** 16.25

Spiced risotto with chicken, N'Duja sausage, chorizo, pancetta, chilli, tomato, peppers & red wine

**PENNE VESUVIO (V)** 12.50

Baked in cream, tomato & pesto sauce under hot cheese (why not add chicken, bacon or chilli extra?\*)

**SPAGHETTI BOLOGNESE** A rich beef, tomato and red wine ragu made with minced Lakeland beef 12.45

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